

Egg Paratha Recipe

Ingredients:

Wheat Flour – 1 cup
Ghee – 1/2 tblsp
Eggs – 2, beaten
Onion – 1, chopped
Coriander Leaves – handful
Green Chillies – 1 to 2
Oil as required
Salt as per taste



Method:

- ❖ Mix the eggs with onions, coriander leaves, salt and green chillies.
- ❖ Beat well and keep aside.
- ❖ Add ghee to wheat flour and a little salt.
- ❖ Knead with a little water to make a medium soft dough.
- ❖ Divide into equal sized balls and dust them with a little flour.
- ❖ Roll out into small circles and brush lightly with ghee.
- ❖ Fold 1/3 of the circle from one side and fold the other side over this.
- ❖ Sprinkle some flour and fold a portion from one side overlapping it with other to obtain a layered square.
- ❖ Dust lightly and roll out into a square paratha.
- ❖ Heat a little oil in a tawa.
- ❖ Shallow fry the paratha on both sides till golden colour.
- ❖ Remove and make a slit on one side like an envelope.
- ❖ Spread some of the egg mixture inside and seal the opening.
- ❖ Cook on the tawa again and shallow fry with little oil till it is nicely cooked.
- ❖ Remove and serve hot.